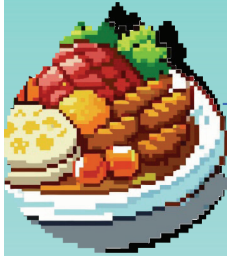


VEGAN MENU WEEK 1

All food is cooked fresh on the school site each day.



Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible.



ALLERGEN KEY

1. Celery
 2. Gluten
 3. Crustaceans
 4. Eggs
 5. Fish
 6. Lupin
 7. Milk
 8. Molluscs
 9. Mustard
 10. Peanuts
 11. Sesame
 12. Soybeans
 13. Sulphites
 14. Tree nuts
- A/F Allergen Free

| | | | | | |
|--|-----------|---|--|--------------------------------|---|
| | MONDAY | Cheese and Tomato Pizza with Potato Wedges ▲ A/F | Jacket Potato with Baked Beans or Cheese ▲ A/F | Sweetcorn A/F | Peach Crumble ▲ A/F ▲ 12 |
| | TUESDAY | Lentil and Vegetables Biryani ▲ 1 | Jacket Potato with Tomato Vegetables Sauce or Cheese ▲ 1 | Dice Carrot A/F | Orange Drizzle Cake with Custard ▲ 12 |
| | WEDNESDAY | Chickpea and Vegetables Jambalaya ▲ 12 | Jacket Potato with Vegetable Mayo or Cheese ▲ A/F | Mixed Vegetables A/F | Strawberry Jelly ▲ A/F |
| | THURSDAY | Vegetables Chow Mein ▲ 12 | Jacket Potato with Tomato Vegetables Sauce or Cheese ▲ A/F | Garden Peas A/F | Apple Sponge with Custard ▲ 12 |
| | FRIDAY | Vegetarian Pumpkin Seed Fingers Served with Baked Fries ▲ A/F | Jacket Potato with Baked Beans or Cheese ▲ A/F | Baked Beans A/F | Soya Dessert Chocolate ▲ 12 |

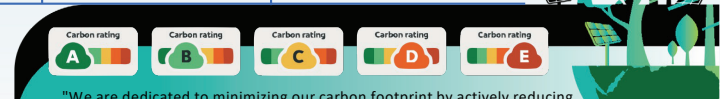


AVAILABLE DAILY

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes. Please note that all our dishes can be adapted to suit the majority of dietary requirements



Scan here to see what allergens are in our Menu



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. We are committed to making a positive environmental impact."





GF-VEGAN MENU WEEK 2

All food is cooked fresh on the school site each day.



Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible.



ALLERGEN KEY

1. Celery
 2. Gluten
 3. Crustaceans
 4. Eggs
 5. Fish
 6. Lupin
 7. Milk
 8. Molluscs
 9. Mustard
 10. Peanuts
 11. Sesame
 12. Soybeans
 13. Sulphites
 14. Tree nuts
- A/F Allergen Free

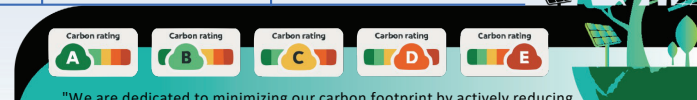
| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|--|--------------------------------|---|--------|
| | Cheese and Tomato Pizza with Potato Wedges ▲ A/F | Jacket Potato with Baked Beans or Cheese ▲ A/F | Sweetcorn A/F | Peach Crumble ▲ A/F ▲ 12. | |
| | Falafel Balls in Tomato Sauce Served with Brown Rice ▲ A/F | Jacket Potato with Tomato Vegetables Sauce or Cheese ▲ A/F | Dice Carrot A/F | Orange Drizzle Cake ▲ A/F ▲ 12 | |
| | Vegan Soy Mince Lasagne ▲ 12 | Jacket Potato with Vegetable Mayo or Cheese ▲ A/F | Mixed Vegetables A/F | Strawberry Jelly ▲ A/F | |
| | Stir Fried Vegetables and Tofu ▲ 12 | Jacket Potato with Tomato Vegetables or Cheese ▲ 12 | Garden Peas A/F | Apple Sponge ▲ A/F ▲ 12. | |
| | Cheese and Vegetable Tart served with Baked Fries ▲ A/F | Jacket Potato with Baked Beans or Cheese ▲ A/F | Baked Beans A/F | Soya Dessert Chocolate ▲ 12. | |

AVAILABLE DAILY

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes. Please note that all our dishes can be adapted to suit the majority of dietary requirements



Scan here to see what allergens are in our Menu



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. We are committed to making a positive environmental impact."